

Brasserie Menu

LITTLE APPETITES

Available only for under 12 or over 60 years of age

Cheeseburger

M \$15 | NM \$18

Beef patty, Swiss cheese, milk bun & thick cut chips

Napolitana Pasta

M \$15 | NM \$18

Penne pasta, napolitana sauce & pecorino

Battered Flathead

M \$15 | NM \$18

Battered flathead fingers with thick cut chips

Cheesy Penne

M \$15 | NM \$18

Penne pasta with béchamel

Chicken Nuggets

M \$15 | NM \$18

Chicken nuggets with thick cut chips

SIDES

Thick Cut Chips (V)

M \$6 | NM \$7.5

Served with aioli

Wedges (V)

M \$10 | NM \$12

Served with chipotle mayo

Vegetables (V)

M \$6 | NM \$7.5

Served with herb butter

Paris Mash (V)

M \$6 | NM \$7.5

Beef Fat Roast Potatoes

M \$10 | NM \$12

Brasserie Menu

ENTREES

Natural Oysters (GF)

Natural with mignonette & lemon

1/2 doz • M \$19 | NM \$22.5

1 doz • M \$37 | NM \$43

Kilpatrick Oysters (GF)

Natural with smoked bacon vinaigrette

1/2 doz • M \$20 | NM \$23

1 doz • M \$38 | NM \$44

Garlic & Herb Baguette (V)

M \$6.5 | NM \$8

Herb & garlic butter on a toasted baguette

Fully loaded with cheese, crispy bacon & shallots • M \$7.5 | NM \$9

Bruschetta (V)

M \$13 | NM \$16

Cherry tomatoes, fresh basil, Spanish onion, Persian feta, cabernet vinegar

Soup of the Moment

M \$10 | NM \$12

Cheesy Donuts (V)

M \$16 | NM \$19

Ricotta beignet with caramelised onion puree

Kiss Kiss Bao Bao 🐼

M \$16 | NM \$19

Korean fried chicken bao bun, kimchi & gochujang mayo

SALADS

Garden Medley (V, GF, VE on request)

M \$18 | NM \$22

Mixed greens, avocado, purple slaw, cherry tomatoes, pepitas & green goddess dressing

Kale (V, GF, VE on request)

M \$18 | NM \$22

Roast pumpkin, kale, feta, cranberries, walnuts & raspberry vinaigrette

Caesar Salad (V, GF, VE on request)

M \$18 | NM \$22

Cos lettuce, crispy bacon, croutons, shaved Parmesan & Caesar dressing

ADD

Grilled Chicken • M \$5 | NM \$6

Smoked Salmon • M \$5 | NM \$6

Grilled Prawns • M \$8 | NM \$9.5

Avocado • M \$4 | NM \$5

Archie's

Brasserie Menu

SUBSTANTIALS

Sunday's Best

Small • M \$16 | NM \$19

Large • M \$27 | NM \$32

Braised beef short rib with a mustard crust, Paris mash, seasonal vegetables & jus

Chicken Schnitty

M \$20 | NM \$24

Hand crumbed chicken schnitzel with thick cut chips, house salad and jus

Make it a parmy • M \$3 | NM \$5

Fisherman's Catch

M \$22 | NM \$26

House beer battered fish of the moment served with thick cut chips, house salad, tartare & lemon

Taste of Vietnam (GF, DF)

M \$26 | NM \$31

Coconut pork belly with pickled cabbage, bacon potato hash & coconut jus

Merlot Braised Lamb Shank (GF)

M \$24 | NM \$28

With spiced sweet potato and carrot mash, broccolini & jus

MEAT & BREAD

Served with thick cut chips (GF)

The Archie

M \$20 | NM \$24

Beef patty, bacon, Swiss cheese, house made burger sauce on a milk bun

The Clucker

M \$22 | NM \$26

Buttermilk fried chicken, miso caramel, purple slaw on a milk bun

Steak Sanga

M \$22 | NM \$26

Rump steak, caramelised balsamic onion, Swiss cheese, rocket, truffle mayo on a toasted ciabatta

Brasserie Menu

FROM THE GRILL

Rump (GF)

M \$26 | NM \$31

250g rump steak served with thick cut chips, house salad & jus

Scotch (GF)

M \$32 | NM \$38

300g scotch steak, bacon hash & chimichurri

Pork Chop (GF)

M \$28 | NM \$33

300g char-grilled pork chop served with beef fat roast potatoes, pan-fried bacon Brussel sprouts, Dutch carrots & jus

Zucchini Chicken (GF)

M \$24 | NM \$28

Zucchini & almond crusted chicken breast, Paris mash & seasonal vegetables

Fish of the Moment (GF)

M \$26 | NM \$31

Please see specials board

EXTRA SAUCE

M \$3 | NM \$3.5

Jus • Chimichurri • Mushroom • Pepper

ADD

Grilled Prawns • M \$8 | NM \$9.5

Creamy Prawns • M \$8 | NM \$9.5

Egg Sunny Side • M \$2 | NM \$2.5

LITTLE ITALY

Ricotta Gnocchi

M \$24 | NM \$28

With crispy pancetta, sage, lemon & béchamel

Pesto Linguini (V)

M \$20 | NM \$24

With house made pesto, cherry tomatoes, toasted pine nuts, pecorino, basil & rocket

Chicken Alfredo

M \$22 | NM \$26

Tender chicken breast & linguini tossed in a creamy garlic & Parmesan sauce topped with Pangrattato

Archie's